

Upstairs@Helter Skelter



Starters

our food is cooked fresh, so allow a little, relax and enjoy

SOUP OF THE DAY <i>homemade soup, warm crusty bread</i>	6.00
GRAZING <i>Olives, sunblush tomatoes, roasted red peppers, houmous, crusty bread</i>	7.95
GARLIC & PESTO CIABATTA <i>Rosemary & garlic focaccia, garlic butter, pesto</i> <i>Add mozzarella £1.50 Add Tomatoes £1.50 Add Both £2.25</i>	5.95
HALLOUMI <i>Crispy halloumi, garlic mayonnaise, hot honey</i>	7.50
HAM HOCK CROQUETTES <i>Ham hock 7 smoked cheddar croquettes, mustard ketchup, balsamic</i>	7.95

Mains

all served with fresh vegetables

RIBEYE BISTRO RUMP <i>Mushrooms and tomatoes, pepper sauce and skin-on chips (gl)</i>	22.95 18.95
BREAST OF CHICKEN <i>Breast of chicken, wrapped in smoked bacon, garlic & basil cream sauce, chilli & coriander crispy potatoes (gl)</i>	17.95
BELLY PORK <i>Crispy belly pork, sage, apple & grain mustard sauce, creamy mashed potato (gl)</i>	17.95
LASAGNE <i>Homemade doorstep lasagne, garlic & pesto bread, house salad</i>	15.95
BEEF & ALE POT PIE <i>Sautéed fresh boneless lemon sole with a tarragon, lemon, garlic & caper butter sauce, crab croquettes</i>	17.50
FISH & CHIPS <i>Battered haddock, mushy peas and skin-on chips (gl)</i>	17.50
CLASSIC BURGER <i>Two beef patties, smoked bacon, burger sauce then your choice of cheddar or stilton</i>	17.00
KATSU CHICKEN BURGER <i>Crispy breaded chicken fillet, pickled red onions, katsu sauce, hot honey mayo</i>	16.00
FALAFEL BURGER <i>Crispy Falafel burger, red peppers, pickled red onions, hot honey, watercress, garlic mayo</i>	14.00

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Signature

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GARLIC & BALSAMIC MUSHROOMS <i>mushrooms, garlic & balsamic, toasted sourdough, black garlic mayo (vg, gl)</i>	8.50
SCOTTISH DUO <i>crisp black pudding & haggis cake, caramelised apple, whisky & mustard cream</i>	8.50
POSH CURRIED FISH N CHIPS <i>Crispy fish goujons, indian spiced batter, parmentier, mango, mint & coriander mushy peas (gl)</i>	8.95
SEAFOOD RISOTTO <i>Arborio rice, cream, and fresh seasonal seafood (gl)</i>	9.25
CREPE FLORENTINE <i>Spinach, caramelized onion, vegan cheese sauce -(vg, gl)</i>	7.95

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PESTO SALMON <i>Oven baked salmon supreme, prawn & crab bruschetta, fondant potato, pesto cream (gl)</i>	19.95
DUCK <i>Oven-roasted duck breast, plums and ginger, spiced duck fat pont neuf (gl)</i>	21.95
BUTTERNUT SQUASH PITHIVER <i>butternut squash, sweet potato, red pepper & spinach pithiver, dauphinoise, tomato & basil sauce (gl)</i>	16.95
DUO OF LAMB <i>Rump of lamb, crispy lamb kofta croquette, bhaji onion rings, Bombay potatoes, masala sauce (gl)</i>	22.95
LOBSTER MACARONI & CHEESE <i>Gruyere, Cheddar, smoked cheddar, parmesan, prawn and chunks of lobster baked with heavy cream and penne pasta, pesto & garlic bread</i>	18.95
GILT-HEAD BREAM <i>Pan fried bream, chorizo, sun blush tomato, basil cream, garlic potatoes</i>	18.95

Desserts

MANGO & PASSIONFRUIT CHEESECAKE <i>Vanilla cheesecake flavoured with mango & passionfruit curd, fresh cream (gl)</i>	7.95
CHOCOLATE BROWNIE <i>Homemade chocolate brownie, warm chocolate sauce, vanilla ice cream (gl)</i>	7.95
STICKY TOFFEE PUDDING <i>Homemade sticky toffee, toffee sauce, salted caramel ice cream (gl)</i>	7.95
HELTER MESS <i>Fresh cream, crushed meringe, summer fruits, white chocolate sauce (gl)</i>	7.95
AFFOGATO <i>vanilla ice cream, shot of espresso, drizzled with tia Maria (gl)</i>	5.95